





















10. Set rest temperature by pressing and holding the REST button and use the UP or DOWN arrows to change rest temperature setting.
11. Press OK.
12. Press START.

**PLEASE NOTE: The smoker oven temperature displayed while the smoker oven is running is the actual air temperature inside the smoker oven.**

## **Cook Mode (2 stage cooking)**

In COOK MODE the smoker oven will cook at the set cooking temperature for the set cooking time. At that point, the controller will change to the set resting temperature and remain there until the unit is manually shut down.

1. Press the Power Button on the smoker oven control panel.
2. Set smoking time by pressing the SMOKE button and use the UP or DOWN arrows to change smoke time setting to 00:00.
3. Press OK.
4. Set cooking time by pressing the COOK button and use the UP or DOWN arrows to change cook time setting.
5. Press OK.
6. Set cooking temperature by using the UP or DOWN arrows to change cook temperature setting.
7. Press OK.
8. Set rest temperature by pressing and holding the REST button and use the UP or DOWN arrows to change rest temperature setting.
9. Press OK.
10. Press START.

**PLEASE NOTE: The smoker oven temperature displayed while the smoker oven is running is the actual air temperature inside the smoker oven.**

## **Probe Mode (3 or 2 stage cooking)**

PROBE MODE is used when cooking with the optional meat probe. In PROBE MODE the smoker oven will cook at the set smoking time and temperature then cook at the cooking temperature until the internal temperature of the meat reaches the temperature at which the probe is set. At that point, the controller will change to the set rest temperature and remain there until the unit is manually shut down.

1. Connect the two-pin plug with twist lock into the meat probe connector on the control panel.

2. Place the probe end through the door seal and insert probe into the largest piece of meat in the smoker oven.
3. Turn on the Power Button.
4. Choose PROBE MODE by pressing the PROBE button and use the UP or DOWN arrows until the digital controller says “YES.”
5. Press OK.
6. Set PROBE meat temperature using the UP or DOWN arrows.
7. Press OK.
8. If desired, set smoking time by pressing the COOK button and use the UP or DOWN arrows to change settings or use the UP or DOWN arrows until the time reads 00:00.
9. Press OK.
10. If desired, set smoking temperature by using the UP or DOWN arrows to change settings or use the UP or DOWN arrows to set the smoke temperature to 0.
11. Press OK.
12. Set cooking time by pressing the COOK button and use the UP or DOWN arrows to change settings.
13. Press OK.
14. Set cooking temperature by using the UP or DOWN arrows to change settings.
15. Press OK.
16. Set rest temperature by pressing and holding the REST button and use the UP or DOWN arrows to change settings.
17. Press OK.
18. Press START.

**PLEASE NOTE: The probe temperature displayed is the internal temperature of the product.**

## Preset Buttons

- The IQ5 controller is equipped with 8 “**PRESET BUTTONS**” for easy selection of common settings for popular foods.
- Pressing each of the pre-set buttons will put the smoker oven in the following cycles:

Pre-Set #	Description	Hours	Cycle	Temp
1	Brisket	4	Smoke	180°F
		10	Cook	225°F
			Rest	140°F

2	Pulled Pork	6	Smoke	180°F
		8	Cook	250°F
			Rest	140°F
3	Slab Ribs	1	Smoke	180°F
		4	Cook	250°F
			Rest	140°F
4	St. Louis Ribs	1	Smoke	180°F
		3	Cook	250°F
			Rest	140°F
5	Baby Back Ribs	1	Smoke	180°F
		2	Cook	250°F
			Rest	140°F
6	Sides of Salmon	1	Smoke	140°F
		2	Cook	190°F
			Rest	140°F
7	Sausage 1" Casing	1	Smoke	140°F
		2	Cook	180°F
			Rest	140°F
8	Prime Rib	2	Smoke	180°F
		2	Cook	250°F
			Rest	140°F

- Once one of these preset buttons has been pushed you may start a cook cycle using these settings by simply pressing "START."
- All pre-sets are also programmable. To set a preset button to your own preferences, make all settings as desired following the steps listed for each Mode Setting. Once your settings have been made and you have pressed start, hold the pre-set button down for 5 seconds to save the settings.

## USB Download Instructions

With the IQ5 controller, you have the option to download your smoking, cooking and rest logs to a FAT formatted USB flash drive. The IQ5 Controller will hold 1023 cycles which is 512 hours of cook time.

To use this feature, while the smoker oven is on:

- Plug in your flash drive to the USB port.

- Press and hold the USB DATA button until the digital controller reads “Filed Saved.”
- It will then ask “Do you want to clear log?”
- Press the UP or DOWN arrow until the controller reads “Yes” (The smoker oven will clear your log as it runs out of memory. Clearing your log will stop the accidental loss of data).
- Press OK. See Figure 2 for example download.

	A1		f <sub>x</sub>	1
	A	B	C	D
324	4	177	95	
325	4	178	96	
326	4	178	97	
327	4	178	97	
328	4	177	96	
329	4	177	96	
330	4	177	96	
331	4	177	96	

**Figure 2** – This is what your download of information will look like. Column A is the current Cook Cycle. Column B is Oven Temperature. Column C is Probe Temperature.

## Product Loading Instructions

- **The maximum capacity of the FEC120** is 150 lbs. pork butts, 120 lbs. briskets, 90 lbs. ribs or 30 whole chickens (about 3 lbs. per chicken) per load.
- **The maximum capacity of the FEC240** is 240 lbs. pork butts, 240 lbs. briskets, 180 lbs. ribs or 60 whole chickens (about 3 lbs. per chicken) per load.
- Do not blanket load (completely load) the bottom rack. Blanket loading the bottom rack prevents adequate airflow inside the unit.
- When cooking large pieces of meat, turn the fat cap down on the bottom rack and up on the upper racks.

## Shut Down and Maintenance Procedure

Press the power button and wait 10 minutes to allow for cooling before opening the smoker oven then turn the POWER BUTTON off.

To properly maintain your smoker oven, consider the following:

- Soot and Fly ash:
  - The products of combustion will contain small particles of fly ash. The fly ash will collect in the exhaust venting system and restrict the flow of

the flue gases. Incomplete combustion such as occurs during startup, shutdown, or incorrect operation of the smoker oven will lead to some soot formation which will collect in the exhaust venting system.

- The exhaust venting system should be inspected at least once every year to determine if cleaning is necessary.
- Clean ash from the fire pot and combustion chamber weekly or when there is a buildup of ash.
- Disposal of ash – Ash should be placed in a metal container with a tight-fitting lid. The closed container of ash should be placed on a noncombustible floor or the ground, well away from all combustible materials, pending final disposal. If the ash is disposed of by burial in soil or otherwise locally dispersed, it should be retained in the closed container until all cinders have thoroughly cooled.
- Clean the racks and inside of cooking chamber with a degreaser. You can power wash grills weekly. (Recommended cleaner is Zep FS10184 Degreaser)
  - **NOTE: PROTECT ALL ELECTRICAL COMPONENTS FROM MOISTURE DURING THIS PROCESS.**
- If the smoker oven is stored outdoors care should be taken to ensure that water does not get into the pellet hopper or controller. Wood pellets expand greatly when wet and will jam the auger system. A cover is highly recommended if it is stored outdoors.
  - FEC120 Cover: Cookshack part number PV027
- Clean the Convection fan blades with a brush periodically.
- Clean the pellet slide periodically to prevent pellet dust buildup – Figure 2.



**Figure 3 – Pellet Slide Cleaning**

## **Electrical Specifications**

110 volts, 60 HZ, single phase, 8 amp service required.

The fire pot igniter element, auger motor, and convection fan total to 840 watts.

Auger motor, burner induction fan, and convection fan are 4 amps.

## Troubleshooting Guide

This is an initial guide for troubleshooting. If any of the following steps do not correct your issue, contact Cookshack Customer Service at 1.800.423.0698.

Trouble	Probable Cause	Solution
Control panel does not power up	Unit is not plugged into a working outlet (110 VAC)  High-temperature limit switch tripped	Check the outlet to ensure it is working or plug into alternate source  Press the reset button on the back of the hopper  Reset limit switch by pushing in on the button
Fire goes out during operation	Pellet hopper is empty  Auger motor is turning but the auger is not turning  Not enough intake air	Inspect hopper and clean pellet dust out and fill with pellets  Check shear pin between auger and motor-replace if broken  Check auger for binding-clear cause of binding (such as jammed pellets)  Check air intake air fan-if not turning, contact Customer Service  If fan is turning, refer to installation instructions and verify that the vent pipe is properly installed
Fire does not light	Excessive pellet feed  Pellet Hopper is empty	Pellet auger is not cycling, contact Customer Service  Inspect hopper and clean

		pellet dust out, then fill with pellets
	Switch on pellet hopper is not in contact with the lid	Clear pellets so the lid will fully close or adjust the switch to make contact with closed hopper lid
	Dirty fire pot	Open firebox and clean fire pot and try to restart unit
	Trouble with igniter	Open pellet hopper lid and push the start button
		Open the firebox and feel over the pot. If the pot is hot, the igniter is fine. If pot is cold, contact Customer Service.
		You can manually light the unit also-see procedure in startup section
		Check air intake fan-if not turning, contact Customer Service
	Not enough intake air	If fan is turning, refer to the installation instructions and verify that the vent pipe is properly installed
	Temperature is over 130°F	Light manually or wait for oven to cool



## Limited Warranty Policy

Cookshack Smoker Ovens are guaranteed to be free from defects in material and workmanship under normal use and when installed in accordance with factory recommendations. **Warranty is voided unless 100% hardwood food-grade pellets are used.**

This limited warranty includes parts and labor for the first 90 days. Following the 90 day period, the two (2) year limited warranty is for parts only.

Cookshack, Inc.'s obligation under this warranty shall be to repair or replace at its option any part deemed defective upon examination by Cookshack, Inc., or its authorized agent, for a period of two (2) years from the date of sale.

Customer must obtain approval from Cookshack, Inc. before performing any service. Cookshack, Inc. is not responsible for any unauthorized service work.

1. The Limited Warranty extends to the original purchaser only.
2. To make claim or request for the Limited Warranty, the original purchaser must notify Cookshack, Inc. Customer Service for instructions as to the repair or replacement of the defective merchandise prior to attempting or contracting for repair of the oven. (See following page for Return Merchandise Policies).
3. The model number and serial number of the Cookshack Smoker Oven must accompany any request for service to the oven.
4. The Limited Warranty shall not apply if the merchandise has been improperly installed; damaged due to abuse, misuse, misapplication, accident; or as a result of service or modification by any other than an authorized Cookshack, Inc. service agent.

There are no express warranties other than the limited warranty stated herein above. No warranties whether express or implied, including, but not limited to, any implied warranties of merchantability of fitness for a particular purpose, shall extend beyond the respective warranty periods described above.

Cookshack, Inc. shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of liability resulting from any defect in or use of the Cookshack smoker oven, accessories and/or heating elements.

Additional information on obtaining service under this Limited Warranty is available on the following page or by contacting a Cookshack, Inc. Customer Service Representative directly at (800)423-0698.

## Return Merchandise Policy

If you have merchandise that you believe is defective and requires repair or replacement:

1. Call Cookshack, Inc. at (800)423-0698. Ask to speak to a Customer Service Representative. Have your Smoker Oven model number and serial number ready.

If you are advised to return the merchandise to the factory for repair or replacement, please observe the following procedures.

2. You will be issued a return number. A Customer Service Representative will issue you a return number and/or mail you an instruction form (called a Return Merchandise Authorization) for returning the merchandise with the return number on it.

All return merchandise must have a return number. Do not return merchandise without a return number.

3. Attach the return number to the merchandise.

If you were sent a Return Merchandise Authorization, attach it to the merchandise you are returning.

If you were issued an RETURN NUMBER by phone and not sent a Return Merchandise Authorization, attach a note to the merchandise with your name, address and RETURN NUMBER.

Print the RETURN NUMBER on the outside of the return packaging.

4. Ship the merchandise back to Cookshack.

Return the merchandise to Cookshack, Inc., shipping prepaid, F.O.B. destination, in the original container or equivalent.

All return merchandise must be shipped to: Cookshack, Inc., 2304 N. Ash St., Ponca City, OK, 74601.

You assume the risk of any loss or damage that occurs during transit due to improper packaging of the returned merchandise.

Use the original container that the merchandise was shipped in or equivalent.

5. Repair or replacement of merchandise under warranty.

Replacement or repairing defective merchandise is at Cookshack, Inc.'s option.

If repair of merchandise is deemed necessary by Cookshack, Inc. you will be instructed as to the necessary arrangements in order to affect the repair of the merchandise.

If replacement merchandise is deemed necessary by Cookshack, Inc. you will be invoiced for the replacement merchandise upon shipment. Credit for merchandise under warranty deemed to be defective by Cookshack, Inc. will be issued upon return of the defective merchandise.

Credit may be denied if the returned merchandise is not found to be defective by Cookshack, Inc.; if it is not under warranty; if it is not received at Cookshack, Inc. 30 days after your RETURN NUMBER is issued; if it is damaged due to abuse, misuse, misapplication or accident; if it has been serviced or modified by any other than an authorized Cookshack, Inc. service agent; is not returned with an RETURN NUMBER; is not in clean condition; is not complete; is damaged or lost in transit.

Replacement merchandise is sent to you via UPS Ground or common carrier. If you request replacement merchandise to be sent by faster service than UPS Ground or common carrier you shall incur the cost of shipping.

## FEC120 and FEC240 Illustration

